C9GWR11

Western Cooker

Luxury Gas Range Series

User’s Manual

Dear Client & User,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

Warning

- Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- Keep children away from the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted.
- The appliance is only applicable to low-pressure gas regulating valve. It may cause property loss or safety accidents if high or medium pressure regulating valve is used.
- Do not seal the screw on gas valve with sealing welding.
- Fire warning: If you smell the gas, please keep away from any fire source. Do not light up any device or touch the electronic switch. Do not use any phone in the building either. Close the main gas valve immediately and call the professional personnel to maintain it. Operate by force or maintain improperly will lead to large gas leakage or deflagration easily. The manufacturer won't bear any responsibility for fire hazard caused by improper operation or maintenance.

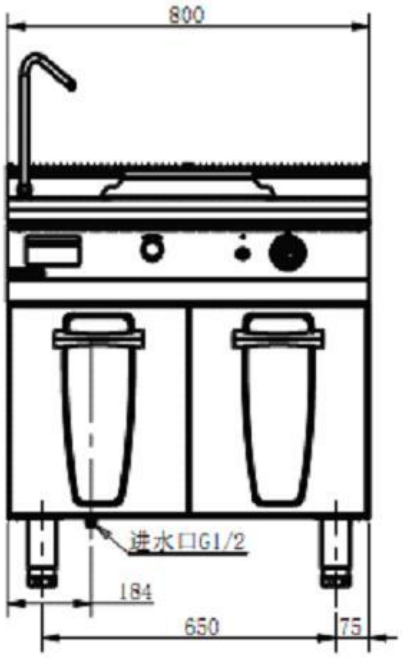
Contents

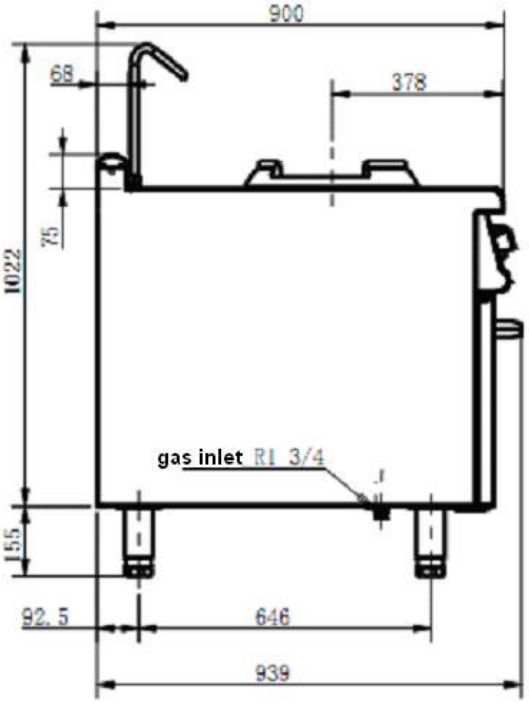
1. Functional Introduction.....1
2. Structure Schematic Diagram.....1
3. Basic Features & Parameters.....2
4. Precautions & Recommendations.....3
5. Working Instructions & Operation Flow.....5
6. Routine Inspection.....7
7. Cleaning & Maintenance.....8
8. Failure Analysis & Trouble Shooting.....9

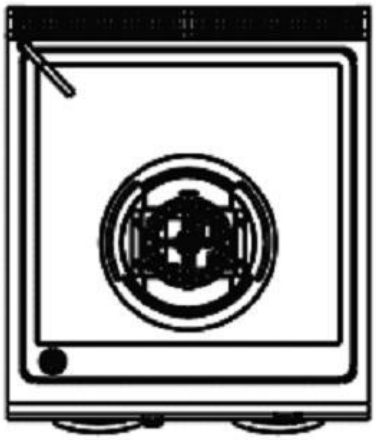
1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, durable in using and convenient in maintenance. Therefore, it is the ideal equipment for food industry.

2. Structure Schematic Diagram







Structural & Functional Features:

1. The support, external finishing and adjustable feet are stainless steel made.
2. Control panel with convenient design, with control switches inclined to operators.
3. Equipped with 1 black cast-iron burner of 24KW, 1 black cast-iron chamber and burner frame, and a stainless steel drip pan. The pilot (kindling) is provided with a waterproof cover, preventing unexpected flameout.
4. Provided with water injection and drainage functions.
5. Higher power, lower noise and higher thermal efficiency.
6. Integrated design, easy to operate.

3. Basic Features & Parameters

Model			**C9GWR11**
Dimension（mm）			800×900×850+60
Gas Type	**LPG**	**Pressure**	2800-3700Pa
		Power（kW）	24
	NG	**Pressure**	2000-2500Pa
		Power（kW）	24
	Town Gas	**Pressure**	800-1000Pa
		Power（kW）	24
Gas Inlet Size			R1 3/4"

4. Precautions & Recommendations

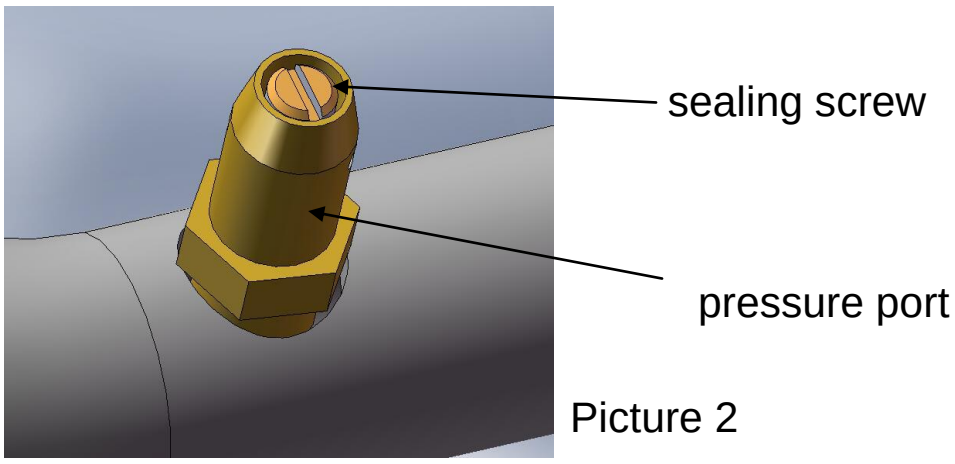
4.1 Transportation and Storage

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 Notice for Installment

1. Installation should be done by professional technician.
2. Appliance connection should conform to provisions in gas safety, installation and operation.
3. The appliance should keep a minimum clearance of 10cm away from non-combustible substance (e.g. walls, windows etc.) on both sides, and 20cm at its back. Do not install the appliance on flammable floor or materials.
4. During installation, please consider the weight of the appliance. It is advisable to install on the floor.
5. Position the appliance with a level gauge. Height of the appliance can be regulated by the adjustable feet.
6. The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted.
7. After installation, keep the appliance stable and level. Do not tilt or sway during operation.
8. Before installation, a quick acting disconnecting valve should be installed upstream the appliance where is easy to reach.
9. Making sure the applicable gas is the same as the supplied one. If not, stop using.
10. Do not use gas that not applicable to the appliance as fuel, neither does high-pressure or medium-pressure regulating valve. (This appliance is only applicable to low-pressure regulating valve.)
11. Pipeline connected to the appliance should be connected with proper metal pipe.
12. If the pipeline pressure is 10% higher or lower than the rated pressure, please install a pressure regulator to adjust the gas pressure to reach the rated one.
13. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray). “No Flaming!”
14. Check the gas supply pressure after installation.
15. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U-shaped pressure gauge, minimum scale division 0.1mbar) or a digital gauge. Procedure as follows:
    - Remove the panel, unscrew the screw on the pressure port (Picture 2);
    - Place the pressure gauge;

- Start up the appliance by following the instructions in the user's manual;
- Check the supply pressure;
- After the check, remove the pressure gauge;
- Replace the sealing screw.



Picture 2

4.3 Special Notice

1. Installation, initial use and maintenance should be done by professional or licensed personnel or franchised person approved by manufacturer.
2. Please keep the integrity of the appliance and remove the outer packaging. If you do have any questions, call the specialist and stop using the appliance. To avoid danger, keep the packing materials away from children. (For the materials are plastic bags, nails etc.)
3. For initial use, the duration of ignition may be a little longer due to the air existing in the new pipeline. If it cannot be lit up for the first time, turn the ignition switch off and turn it on 3 minutes later to prevent from deflagration.
4. Do not use gas that not applicable to the appliance as fuel, neither does high-pressure or medium-pressure regulating valve. Making sure the applicable gas is the same as the supplied one, if not, stop using.
5. Do not leave the appliance unattended during operation. To avoid hazard, turn the appliance off if not going to used it or if it is unattended.
6. This product is a commercial machine that needs to be operated by trained personnel, not applicable for household use.
7. This product is only for commercial use, not suitable for other uses, or it may cause danger.
8. Do not sway or tilt the appliance during operation.
9. Do not dismantle or self-modify the appliance. Dismantlement and self-modification may cause casualty.
10. Do not aim at the appliance with water jet during cleaning.

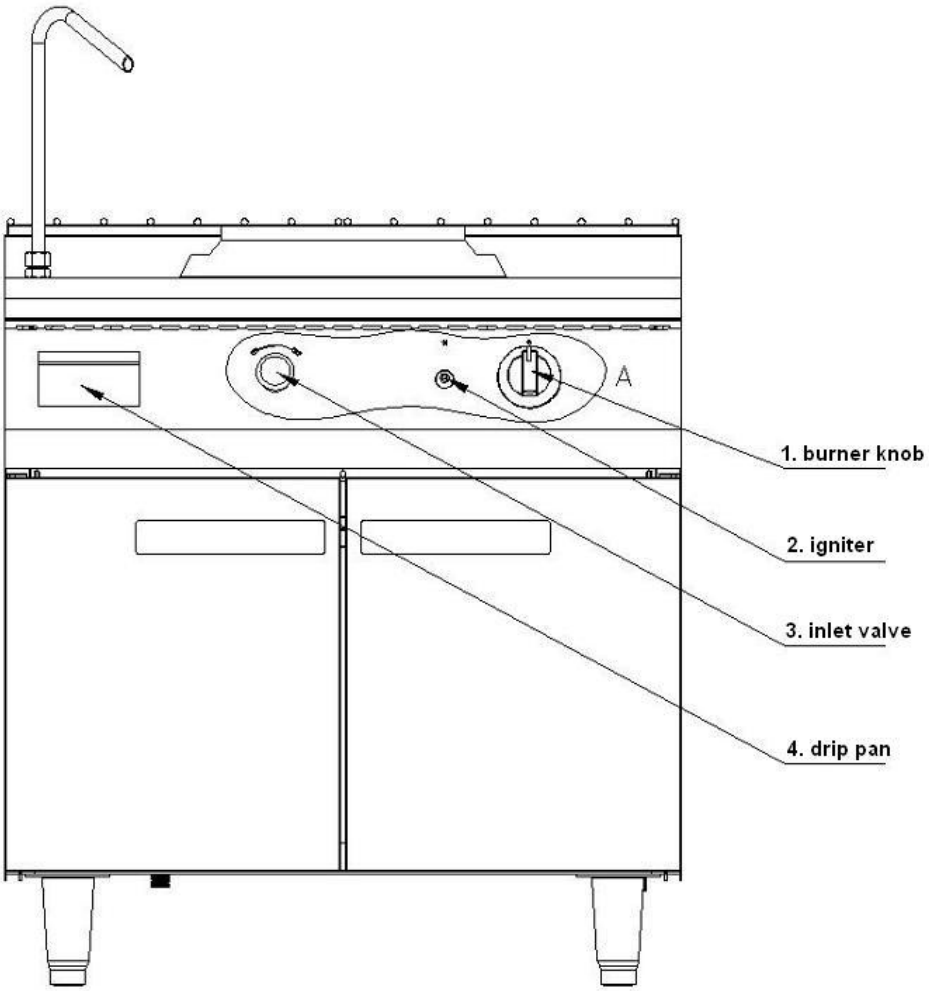
11. Do not pat the product or put any heavy objects onto it. Do not place any objects in the vent of the gas heater. Obstruction of smoke exhaustion may do harm to health.
12. Abnormal operation may cause appliance damage and danger.
13. High temperature may cause scald. Do not touch the appliance directly with hands due to high temperature during or after operation. To prevent scald, cool down the appliance before moving it.
14. Do not destroy the control panel with hard or sharp objects.
15. If any failure or anomaly occurs, turn off the main gas valve upstream the appliance and call the supplier to repair.
16. The appliance is made from recyclable materials, not containing any harmful or toxic substance. When dealing with the appliance and its packaging materials, please observe the local regulation in force strictly. The packaging materials should be classified and sent to an appointed collection site, making sure that complies with the local environmental protection regulation.

5. Working Instructions & Operation Flow

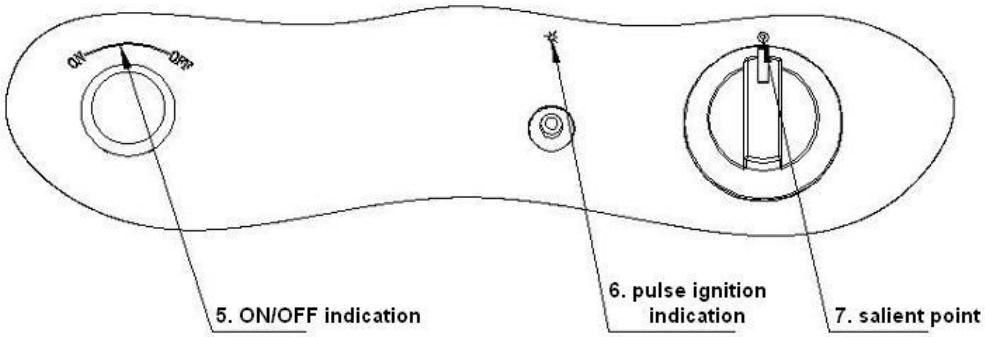
1. Before initial cooking, it is advisable to clean the appliance completely and remove all packaging materials and films. Before cleaning the stainless steel accessories, making sure that the detergent used for cleaning is suitable for stainless steel surface cleaning, not containing any corrosive substance. Then dry the appliance with a clean cloth.
2. Do not aim at the appliance with squirt gun directly during cleaning.
3. For initial use, it is normal that unpleasant odor is smelled. (Making sure that it is not caused by gas leakage.)
4. Initial duration of ignition may be a little longer due to the air existing in the pipeline. It cannot be lit up until the air is exhausted completely.
5. After using, clean the drip pan on the control panel.

5.1 Control Panel：

1.burner knob　2.igniter　3.inlet valve　4.drip pan



Partial View A
Scale:　1 : 2



5.2 Switching the Burner ON/OFF

1. Press down knob 1 axially and rotate it counterclockwise for about 30 degrees to align the spark mark on knob with the salient point on panel. Hold the knob and push down the igniter 2 continuously with the other hand. A “Bang” sound can be heard. Observe that whether the pilot (kindling) is lit up. If the appliance is used for the first time or idle for a long period of time, it may take a longer time for this operation. Because the air existing in the pipeline needs to be exhausted through this operation.
2. After ignition, hold pressing knob 1 for about 20s and then release. Check that whether the pilot (kindling) is ignited. If not, repeat the aforementioned operation. After verifying that the pilot (kindling) is lit up, rotate knob 1 counterclockwise for about 60 degrees to align the flame mark on knob with the salient point on panel. The burner is ignited.
3. For a short-time disuse, user can leave the pilot (kindling) ignited, that can be achieved by following operations: Turn knob 1 to align the spark mark with the salient point on panel. At this time, the burner goes off while the pilot (kindling) is still burning, the appliance is standby. For a long-term disuse, turn the knob to align the round dot on it with the salient point on panel. At this time, all the burners are turned off and the appliance is power-off.

6. Routine Inspection

It is necessary to check the machine daily.
Check the machine regularly can avoid serious accident happens.
Stop using if user feels that there are some problems in the circuit or machine.
Check the situation of the machine before or after using every day.

During using: Whether there is strange odor or vibration noise?
Whether the burner flame is normal? Any light back or flameout?
Whether the power is normal?

7. Cleaning & Maintenance

1. Before cleaning, turn off the appliance and the gas supply valve upstream.
2. During cleaning, do not clean the stainless steel surfaces with abrasive detergent, brush or scraper etc. Scraps may cause rusting. Rub according to the satin direction. Do not clean the steel surfaces with chlorine products (bleach, hydrochloric acid etc.) though such products are dilute.
3. Accumulation of Iron substance (e.g. substance formed by iron rust dissolving in the water of the pipeline, especially when the appliance is idle for a long period of time.) Therefore, to avoid such accumulation, do not clean the most stubborn food residue with steel wool brush. Instead, use a scraper or brush that made from stainless steel and not containing iron.
4. Accumulation of acidic substance, e.g. vinegar, lemon juice, spices, salt etc. Thus, avoid contacting the stainless steel accessories with such substances in long time. Steam of acid solution is extremely harmful to the appliance surfaces.
5. Perfect running condition and longer service life are guaranteed by a complete cleaning of the appliance everyday. Clean the appliance with a wet towel containing soapy water or detergent, rinse it with clear water and dry it with a clean cloth. Do not clean the appliance with steel wool brush, that may leave rusting. For the same reason, do not touch the appliance with iron articles.
6. Do not aim at the appliance with squirt gun directly. Water infiltration may damage the electric property of the appliance and cause electricity safety accidents.
7. Stains and abrasion on stainless steel surfaces: remove the scrape and black stains with artificial sponge. During cleaning, comply with the polishing direction.
8. Rusting: To remove the rusting, if necessary, contact the manufacturer of industrial detergent to find an appropriate detergent. Also, industrial rust removal products may do. After cleaning,rinse with clear water. If necessary, neutralize the residual acid chemical compound with alkaline detergent.
9. To avoid occurrence of rust stains, make sure that the salt residue on walls internally or externally is removed.
10. If not going to use the appliance at any time, turn off the gas valve upstream the appliance or the main power switch.
11. If not going to use the appliance for a long period of time, clean it completely and coat it with an appropriate product (Vaseline spray or similar products) for protection. Then store it in a well-ventilated warehouse without any corrosive gases.

8. Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
The pilot flame cannot be lit up.	1. Pressure in gas pipeline is not enough. 2. The nozzle is blocked. 3. Connection of thermocouple is loose. 4. The thermocouple is defective. 5. The gas control valve is defective.	1. Regulate the reducing valve. 2. Unblock the nozzle. 3. Tighten the thermocouple. 4. Replace the thermocouple. 5. Replace the gas control valve.
The pilot flame is on but the main burner cannot be lit up.	1. Pressure in gas pipeline is not enough. 2. Main nozzle is blocked. 3. The gas control valve is defective.	1. Regulate the reducing valve. 2. Unblock the nozzle. 3. Replace the gas control valve.
It has a light-back sound when turning off the gas supply.	1. Nozzle diameter does not match with the gas supply. 2. The damper is too large. 3. The supply pressure is too low. 4. Flow of connected pipe is not enough.	1. Regulate the nozzle diameter. 2. Adjust the damper. 3. Regulate the reducing valve. 4. Increase the permitted flow.
It has red flame and black smoke.	1. Nozzle diameter does not match with the gas supply. 2. The damper is too small. 3. Gas nearly runs out. 4. Gas ingredients are volatile in gas peak period.	1. Regulate the nozzle diameter. 2. Adjust the damper. 3. Replace the gas. 4. Decrease the gas flow. Increase it after the peak.

Aforementioned troubles are just for reference. If any failure occurs, please stop using and inform the professional technicians to check and repair. Safety is first and maintenance should be done after shutting down the power supply and gas supply.